RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	10/14/13	Time:	09:30	Collector:	Jeff Rich	ardson	
Tempera	ature Controls:	Raw:	37 °F	Processed:	42 °F	Size:	Quart
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

Sample Receipt:

Date: 10/15/13	Time: 07:50	
Temperature:	Raw: °C	Processed: 0.5 °C
Received by:	Darneice Lyons	

Environmental Microbiology

Sample Group: ES101513-0125

SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1478	11/4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1479	11/1	1/2 Gallon	36% Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1480	10/27	1/2 Gallon	Calcium Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1481	11/1	1/2 Gallon	40% Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1482	11/2	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1483	10/30	Quart	Chocolate Milk Sealtest	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1484	10/28	Quart	2% Sealtest	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1485	11/3	Quart	FF Sealtest Buttermilk	Not Found		<1 EHSCC/g				
1486	10/28	Quart	Sealtest Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1487	10/28	Quart	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1488	10/30	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1489	10/29	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1490	11/1	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			

Analyzed By:	Darneice Lyons	
Plating Date:	10/15/13	Time: 09:15
Temperature w	0.5 °C	

Approved By:

Susan Beasley

Firean Baaley

CONTROLS:

PAC: 0 Air Density: 2 /15 min	Equip: 0 Diluent and NB: 0/	_	
Incubation Temperature:	32.0 °C		
Inhibitor Test Used:	Delvo P5		
Inhibitor Positive Control:	Purple		
Inhibitor Negative Control:	Yellow		